

BEIJING TODAY

今日早报

PUBLISHED EVERY FRIDAY

October 26 2012-November 1 2012

NO. 594 CN11-0120

HTTP://WWW.BEIJINGTODAY.COM.CN

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Scrub down
with breast milk
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北京青年报
BEIJING YOUTH DAILY



A DECADE OF CHANGE

Ten years have passed since the first artists began renting the empty workshops of 798 – enough time for an artist colony to rise and give way to the business side of the market.

Xu Yong has been there since the beginning.

To celebrate where 798 Art Zone has been and where it is going, Xu has collected exhibition posters dating back to 798's earliest days for a special exhibition at the 2012 Beijing 798 Art Festival.

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a reminder of
poverty, crisis**

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obsessed with
contradiction**

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Under the auspices of the office of Beijing Municipal Government ■ Run by Beijing Youth Daily ■ President: Zhang Yanping ■ Editor in Chief: Yu Haibo ■ Director: Li Xiaobing ■ Price: 2 yuan per issue
■ 26 yuan for 3 months ■ Address: No. 23, Building A, Baijiazhuang Dongli, Chaoyang District, Beijing, China ■ Zip Code: 100026 ■ Telephone/Fax: (010)65902525 ■ E-mail: bjtoday@ynet.com
■ Advertisement: (010)65902534 ■ Hotline for subscription: (010)67756666 (Chinese), (010)65902626 (English) ■ Overseas Code Number: D1545 ■ 邮发代号 1-364 ■ Overseas Distribution Agent: China International Book Trading Corporation

'24 Hour Hunger' and '1 Dollar A Day' remind Chinese of crisis, poverty

By Zhao Hongyi

On World Food Day on October 16, the Chinese State Administration of Grain called on people to avoid food in order to build awareness of worldwide food shortage problems.

On October 17, International Poverty Alleviation Day, the UN World Food Program and Chinese Foundation for Poverty Alleviation launched a joint campaign to "spend less than one dollar" on food that day.

The campaigns were controversial, but in the end people praised it for their efforts.

'24 hours hunger'

It was a bold plan, but the Chinese State Administration of Grain called on its staff to initiate "24 hours of hunger" to remind people of those in this country who are starving.

The administration said in its proposal that the average grain price in the world has doubled in the past decade. Each year, 1.3 billion tons of grain are wasted, while approximately 900 million suffer from hunger.

"If one-fourth of the wasted food were properly used, we could help those people in need," the administration said.

While China has achieved bountiful food harvests in the past decade, the country is facing serious challenges as well due to industrialization and urbanization.

Nearly 8 million tons of protein and 3 million tons of fats are thrown away each year: to feed 200 million people.

And each year, China still has to import tons of food, including soybeans, corn, wheat and rice.

Arable land – about 12 million hectares worth – is dwindling as well, as farmers face increasing pressure from developers who want to build real estate.

The number of farmers is



A shopping mall promotes summer clothes at discounts on the two days.. Many dining halls on campuses closed down to remind people of food crises and poverty.

CFP Photo

decreasing as well, as workers migrate to the cities for more lucrative jobs.

"China is a big country with a huge population," the proposal said. "Chinese people used to live ... frugally instead of lavishly and wastefully."

"Today, agriculture is still at the top of the government's list of concerns. It should be the same for our people."

'1 dollar a day'

On October 17, people participated in another campaign called "one dollar a day." Most found that living off that much

was practically impossible, thanks to inflation.

Huang Shan, an office worker in Beijing, said he has to take the subway to his office in the morning, a round-trip already eats up half of his day's allotted money.

"I can eat an egg tart in the morning, which only costs 2 yuan – the cheapest I can find," he said.

That means Huang then doesn't have enough money for lunch and supper. And don't even mention rent – Huang's small room costs 1,500 yuan per month.

"The event reminds us to be careful with our daily costs," Huang said. "We should keep it in mind that only 10 years ago, our lives weren't so expensive as they are now."

The event provoked hot discussion online. Many young people shared their experiences of buying simple fares such as plain rice and steamed buns.

Official statistics show that there are 123 million people in China who live below the "one dollar per day" poverty line, and countless more around the world.

Triggering positive discussion

Some, however, complained that the campaigns were only empty political gestures.

"Official corruption, inadequate investment and misuse are the top sources of waste," wrote a commentator on *People's Daily*.

Others were more measured in their response.

"Life is not easy," Huang said. "We should keep that in mind no matter how wealthy you are now."

Brett Rierson, representative of the World Food Program in China, expressed her appreciation of the projects, saying, "It is a good start toward realizing the importance of food and poverty alleviation."

She praised China for what it's accomplished so far.

"In the early 1980s, when the World Food Program entered China, one third of the population in the country was hungry and in absolute poverty," she told China Radio International. "Today, the number has decreased to 123 million, only one-tenth of the total population."

"But we should continue our effort to combat against starvation and poverty in the days to come."

Denmark Day job and education fair held

By Zhao Hongyi

Thousands of Chinese students poured into a special recruiting fair held by the Royal Danish Embassy at Peking University on Tuesday to commemorate Denmark Day.

The fair gathered seven Danish universities and 12 Danish companies with operations in China. Most of the students who attended were seniors in search of jobs.

"We did not expect Chinese students to be so interested in Danish companies and higher education in Denmark," said Zhao Lin, press officer at the Danish Embassy in Beijing.

"The job market in China has been always competitive," said Liu Xiaodong, a student at University of International

Business and Economy. "We have to start preparing as early as possible."

Danish companies are attractive to students like Liu, who has studied Danish, economics and international business. He said he's ready to enter the job force.

"Studying in Denmark is unique," said Zhang Yu, a former student of the Technical University of Denmark. "The traditional lectures are combined with group work on projects, and you learn not only knowledge but also how to turn that knowledge into value."

Zhang now works at the Danish company Novozymes in Beijing as a senior scientist.

"Danish universities can deliver the highest level of



Students expressing their interest in studying and working in Denmark.

Photo by Zhao Hongyi

academic quality, but Danish universities need to unify to get to potential Chinese students, companies and alumni," said Dorthe Salskov-

Iversen, vice president for strategic alliances of Copenhagen Business School.

A similar fair was held by the Danish Consulate in

Shanghai at Fudan University on October 18.

The two fairs were jointly held by the Danish Embassy, consulate of Denmark, the Danish Ministry of Science, Innovation and Higher Education, and the newly set up Sino-Danish Network (sinodanishnetwork.com).

The universities that participated at the fair in Beijing were Aalborg University, Aarhus University, Copenhagen Business School, Roskilde University, Technical University of Denmark, University of Copenhagen and University of Southern Denmark.

The Danish companies included Carlsberg, Maersk, CHR Hansen, Coloplast, Lundbeck and Novo Nordisk.

World's richest self-made women are in China

By Bao Chengrong

Seven female entrepreneurs from China are among the world's Top 10 richest, according to "Richest Self-Made Women in the World," released by Hurun Report on Friday.

Wu Yajun, the founder of Longfor Properties, ranked 1st with personal assets equivalent to 38 billion yuan (\$6 billion).

Of the 22 self-made female entrepreneurs on the list, half were from China. The rest of the list was made up of women from the US, UK, Spain, Italy and Russia.

"If they are among the richest females in the world and are self-made, then they are probably Chinese," said Rupert Hoogewerf, chairman and chief researcher of Hurun Report.

Guangdong was the most attractive city for China's female entrepreneurs, with 14 choosing it for their company headquarters. Zhejiang Province nudged out Beijing as the second most attractive region, with eight of the entrepreneurs choosing it as their base.

The number of individuals on this year's list, which had a cutoff of \$1 billion, dropped to 22 from 28 last year.

Despite slight increases in personal fortunes, overall wealth of those on the list has fallen.

This year's average wealth was \$2.2 billion, down 6.8 percent.

Wu's personal fortune fell

10 percent since 2011. Zhang Yin, who still clung to 4th place, saw her wealth crash 28.6 percent. SOHO China's Zhang Xin took 5th place after her wealth fell 19 percent.

Though real estate is now the second choice of industry for the richest entrepreneurs, it continues to be the first choice for female entrepreneurs: 30 percent made their fortune in real estate, compared to 20 percent in manufacturing and 14 percent in clothing.

Hoogewerf said that he was surprised that China produces more rich women than the US. He attributed it to a superior environment for women, and one that allowed them to take advantage of the country's recent economic boom.

Chinese women also take a much shorter break in their career for motherhood than do women in the US. Most leave their only child in the care of his or her grandparents.

An increasing trend toward online shopping has enabled many women to start their business online.

Taobao reports that half its stores are operated by women, and Jack Ma, the company's CEO, has been aggressive in encouraging more women to take advantage of its platform.

Among the most successful Taobao entrepreneurs is Cao Qing, the 30-year-old founder of 7GEGE.



Top 10 richest Chinese women in 2012

CFP Photo

In 2006, Cao used 4,000 yuan to open her own Taobao. Unexpectedly, the shop's sales volume quintupled within a year, reaching 150 million yuan by 2010.

7GEGE is recognized as the fastest growing shop in Taobao's history, with annual sales of more than 300 million yuan.

Cao was named in Forbes' list of 30 Chinese entrepreneurs under the age of 30 who were worth watching.

Cao's success came from her decision to build a brand when most Taobao vendors were only distributors. Between 2006 and 2009, she frequently traveled abroad to learn about the latest



Rupert Hoogewerf delivers the Hurun Report 2012

Photo provided by Hurun Report Inc

fashion trends. By July 2009, she was ready for a new brand.

"Creating my own brand was something I always wanted to do. My husband is a clothing designer. When we talked about expanding our business, we realized we would need to make our own brand," Cao said.

The startup period was difficult. Cao lived on fast food, and the store suffered more than 700 cases on negative feedback during the first year due to quality problems. During a December discount, her shop sold more than 10,000 items per day. The large volume caused a backlog. Many shipments were delayed or contained wrong products.

Emphasizing the user experience, Cao decided to set up a new computer managing system. It helped bring the delivery time for 10,000 products down to two days.

"I've learned that the Internet is a relatively equal platform. You get out of it what you put into it," she said.

Breast milk's benefits now in bar form

By Celine Lin

Few things are as polarizing as breast milk.

While most have no special aversion to drinking cow's milk or bathing in goat's milk, the idea of human milk finding any use – even when it's feeding infants as intended – makes many people squirm.

That seems to be the reaction to the latest in Chinese fads for new mothers: breast milk soap.

"I would never use that soap to wash my face or even take a shower," said Zhang Fan, a 28-year-old husband.

The idea of turning leftover breast milk into soap is nothing new: various midwives were toting the practice six years ago in the US.

Today, it is one of the most common topics on Chinese Internet portals, with many threads and subforums dedicated to sharing advice on production.



Breast milk soap

Photo provided by Zuo An

Zuo An, the mother of a 6-month-old girl, opened an online store to sell handmade soaps last year.

Her soap-making experience goes back to 2008, when she began to learn cold process. She stumbled on the knowledge that breast milk could be used as one of the ingredients.

"When I ran across an online recipe that used breast milk, I decided to ask my friend for some of her excess pumped milk. I put the unshaped soap in a mold for six weeks," Zuo said.

"The results were amazing."

The breast milk soap was gentle and mild.

Zuo said that using breast milk as an ingredient requires careful adjustment. The temperature has to be kept below 20°C to prevent the caustic solution from damaging the milk.

"We have to keep a supply of ice cubes for when indoor temperatures rise," she said. Cold production turned out to be the best method for preserving the nutritive properties of breast milk in the soap.

Because many of her customers are pregnant women, infants and women preparing for pregnancy, Zuo never adds essential oils to her soaps.

"You can only smell the light fragrance of natural vegetable oil," she said.

Even without synthetic detergents, fragrance and color, the cleansing and foaming properties of breast milk soap

are as good as most others.

"[Breast milk] soap is rich in unsaturated fatty acid. It has the advantages of goat's or cow's milk soaps, yet its properties are extremely close to the potential of hydrogen of human skin," said Xiao Qiao, a soap maker who has been selling handmade soaps for four years.

"People with sensitive skin don't have to worry about allergic reactions. Their moisturizing and non-irritating properties make them ideal for infant use."

Neither Zuo nor Qiao knew when the recipe came to China.

"I first discovered the recipe on a Taiwanese website," Qiao said. "I guess foreigners came up with this fancy idea first, and then Taiwan picked it up to keep pace."

"Even though there is a lot of information about making soap from breast milk, the only

people who are willing to give it a try are the ones who know a soap maker," Zuo said.

"Some people even insist on not purchasing or using the soaps because they are made from the fluids of another woman."

Zuo, currently breastfeeding a child, uses her excess milk to produce soaps. She said she doesn't trust soaps made from other mothers' milk.

Zuo dislikes commercial detergents. "I make many of my own soaps for facial use, showering, shampooing, cleaning dishes and washing underwear," she said.

"I've convinced my friends to have a try, and many of them loved the soap," Qiao said.

"With the market for handmade soaps growing, I expect there will be more Chinese people using our creations – even the ones made of breast milk."

10 years in Beijing's to

By Liu Xiaochen

For the last decade, 798 Art Zone in Dashanzi has been one of Beijing's most popular spots.

To celebrate its decade-long contributions to the capital's cultural development, Xu Yong, an artist who established 798 Space 10 years ago, decided to organize a 10-Year Vintage Poster Exhibition as part of the 2012 Beijing 798 Art Festival, which began September 21.

The posters were divided into four periods by time: 798's pioneering days, avant-garde art, internationalization and symbiosis.

Xu, who started collecting posters from artists and art institutions in 2002, asked the 798 Management Committee for support in organizing the exhibition two years ago.

"There was a lot to be done with sorting the posters, interpreting them, remaking them and putting them into their final display form. These posters capture the artistic activities in Beijing during its last decade," he said.

Contemporary art in 798

"When it started, 798 was nothing but art studios. Today it's an art park combined with contemporary art and tourism," said Zhang, who arranged the settings of the festival's light show and photography exhibition.

By the most basic definition, contemporary art is simply art that is produced in the now.

"It is neither realist nor abstract. It's made to capture a concept," Xu said. "Artists express their thoughts through these works using traditional pen and paper, as well as many other materials."

And it's what made 798, said Zhang Guohua, deputy director of the 798 Management Committee.

"Between 30 and 40 percent of our visitors come from abroad," he said. "It's a great contrast from what we usually see in the world market, where things are made in China but not created in China. Contemporary art shows what we can create."

The decision to fuse the old factory district with contemporary art was part of an ideological shift that took place in the run-up to the Beijing Olympic Games, Xu said.

"China wanted its soft power to refer not to traditional elements, but to its modern culture and ideology. It needed a way to connect modern thinking and values with the world, and it found it in contemporary art."

The explosion of contemporary art dates back 30 years, to the country's first round of market reforms.

"Contemporary art is often a vehicle for criticism. That we can see so many people coming forward with new views is a great thing. It means society has developed a greater capacity for contemplation," Zhang said.

At that time, the living conditions in 798 were poor. Few people were serious about academic or commercial exhibitions, and that discouraged many art supporters from putting

their money into the community.

Development and change

2006 was a turning point for the fledgling district.

Before 2006, Chinese contemporary art was seen as underground or semi-underground, with few public displays. It was during this period that 798's artists suddenly found self-appreciation and new lines to communicate with the public.

Many countries in the post industrial era have transformed their old factories into post-industrial parks.

"The Chinese students who studied overseas saw this, and felt the country's cultural heritage is the origin of its soft power. They saw it was suitable for people to develop their own, and for China's contemporary art community to grow," Zhang said.

Around 2000, the old factories at 798 were being recombined. Many abandoned facilities were rented out to make ends meet. It was a coincidence that there were artists looking for studios at the same time.

798 rented the space to artists in 2002 for a term of three years. The plan was for the factory to be torn down in 2005 and turned into an electronics market.

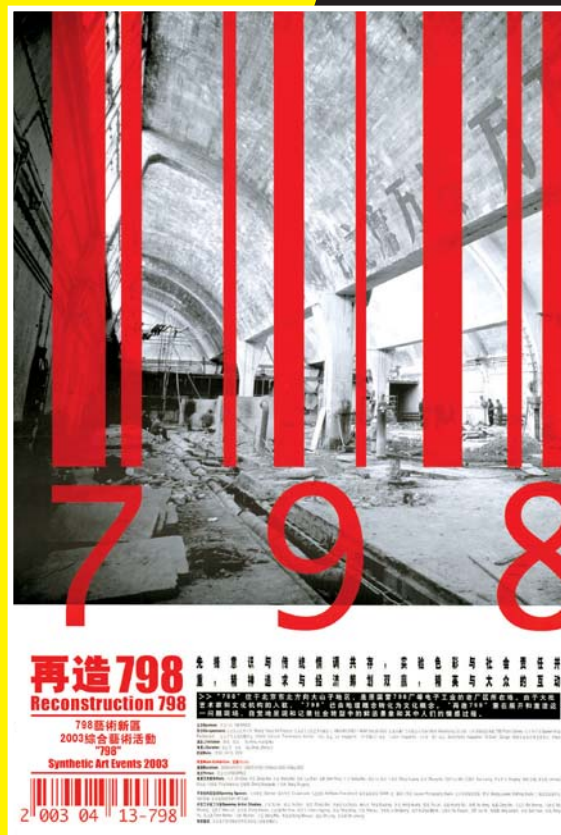
In 2003, Xu held the area's first exhibition, *Re-Build 798*, showing the contrast between contemporary art and the studios' surrounding property. As such activities became more and more common, the property developers felt threatened and became fanatical opponents of the artists.

"They thought these factories were junk. Actually, they are a key part of our industrial heritage—part of our 50-year history of Communist China," Xu said.

In 2006, a leadership group for 798 was formed by the Chaoyang District government. In 2010, it established the 798 Management Committee. The two organizations oversaw the construction and transformation of 798.

"Artists dominated the park in the first period, whereas art institutions dominate it now. It attracts people from diverse fields," Zhang said.

"Unlike Dongcheng and Xicheng districts, and the past districts of Chongwen and Xuanwu, Chaoyang has a shorter history and more limited cultural resources. It was just a piece of land," Xu said. "It was only recently that it became a center for media groups, embassies and foreign enterprises, all of whom are what cultural arts need to grow."



There are more than 500 institutions in 798 today. The Art Zone plays a leading role in the cultural undertakings of Dashanzi, including 751 Park and Dahuan in the east, Picture Tube Park and Caochangdi in the north and China Investment in the south.

Factory rentals helped the enterprises stay profitable for a little while, but incomes began slipping after 2008.

"Because today is the era of digital information, networks and multimedia, the entire gallery has weakened. It is no longer the center of exchange and trade," Xu said. "The Internet costs much less and is convenient. A lot of people use it as a substitute for visiting an artist's studio."

Commercialization

Since then, 798 Art Zone has become increasingly commercialized.

"Today it is a mess of craft shops and bars. Collectors and art fans don't come around as often as they used to," said Jiang, an employee at Jinzenghe Cultural Art Studio in 798.

"There are some Chinese and Western restaurants, and some small jewelry and craft

shops like those on Nanluogezhi Street in Geng, the assistant manager in 798. "I wish 798 could have its earlier identity as an art zone with more galleries."

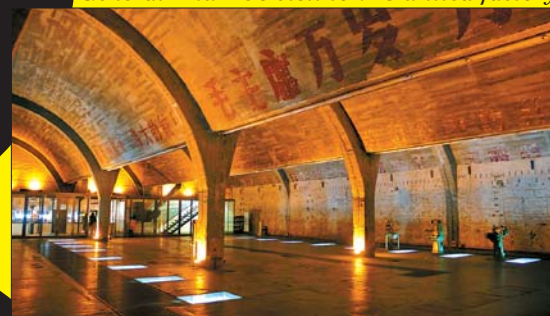
But not everyone is so opposed to commercialization.

"Commercialization is good for its commercial value, and increased value is associated with success. I see the value of Ice Tree Studio at 798."

"For the owners and busi-



General Zhu De's visit to 718 united factory



Baosihao factory



The President of Italy visits 798.



2012 798 Art Festival

Foreign visitors at the 2007 798 Art Festival
Photos provided by 798 Management Committee and 798 Space

ogu Xiang," said
of Cafe Flatwhite
ave hung onto its
e. There should be
posed to commer-
od. True art has a
asing commercial
ess," said Xiao Wu
essmen, commer-

cialization is definitely a good thing. For art-
ists, maybe not," said a visitor surnamed Yu.
"There's so many people here on the weekends.
It's like a tourist attraction."

Zhang said all art parks eventually become
commercialized.

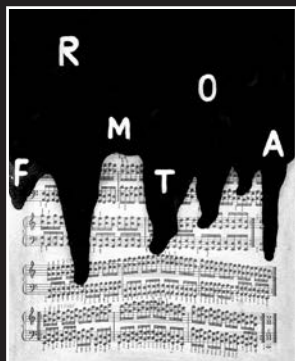
"But the government, enterprises and art-
ists work hard to prolong the area's vitality.
People have to work to pay the rent. If we can
reduce that burden, they might develop in a
way that can attract foreign investment," he
said.

The 798 Management Committee hopes to
bring art back into the industry.

"This will require the support of both the
government and property developers if we want
to get the most out of 798's functional archi-
tecture, such as the Convention and Exhibition
Center, art market, contemporary art museum,
art hotels and creative products trading places,"
Zhang said.

The committee said it plans to develop art
institutions and an exhibition center to control
tax rates in the area.

Mega exhibition to review Wang Guangyi's art career



Famous Tune Covered with Industrial Quick Drying Paint, composite materials



Cold War Aesthetic – Person Killing The Virus-carrying Insects, installation



Great Criticism – Marlboro, oil on canvas, 1992

Photos provided by Today Art Museum



Wang Guangyi

By Niu Chen

Wang Guangyi, along with Yue Minjun, Zeng Fanzhi and Fang Lijun, are considered The Big Four of Chinese contemporary art. But compared to his peers, Wang seldom holds solo exhibitions on the Chinese mainland.

But on October 14, Wang's third solo exhibition, *Thing-in-Itself: Utopia, Pop and Personal Theology*, opened at Beijing's Today Art Museum on October 14, showcasing his best works since the 1980s.

"The exhibition is the largest solo exhibition held at Today Art Museum in terms of human labor, materials and money," said Zhang Zikang, the museum's director.

Wang is a world-renowned artist and many of his works are owned by private collectors and institutions around the world. It took considerable effort and resources to borrow these for the exhibition.

"I'm really excited to see these works. The earliest one dates back 28 years," Wang said. "I have conflicting feelings looking at them. They look strange to me now, yet I know they are my works."

The theme of the exhibition, "thing-in-itself," comes from the philosophy of Kant. Thing-in-itself exists independently of human minds, unfiltered by the forms of sense. It is not in space or time, and cannot be known.

Wang believes that an unperceivable transcendent world exists behind the secular world. "When I was in college, my interests were in religious philosophy and the philosophy of existence," he said. "I loved reading Thomas Aquinas, Nietzsche, Sartre and Kant, but later I

grew more interested in medieval theology.

"I love classical, mysterious things. The concept of 'thing-in-itself' has influenced me from the very beginning."

Huang Zhuan, the curator of the exhibition, has known Wang for 30 years. Huang studied Wang's works for years and found that the contradiction between the secular and the transcendent world unites Wang's pieces.

The exhibit occupies three floors of the museum, rang-

he departed from expressionism and Picasso's style, saying that they were "purely personal games of form without a purpose, not pure or noble in spirituality."

Back in his hometown, he founded the highly influential Northern Art Group, whose rational philosophy was manifested in the art's cool tones and geometrically precise imagery, including *Post Classical* and the *Frozen North Pole series*.

The second section, *From*

the worker in the foreground holds a book.

Wang also created a series of paintings featuring Mao Zedong, which created a sensation both in the art community and the general public. One of the pictures set off a frenzy when it was placed in the Chinese Contemporary Art Exhibition in 1989. It was later published in *TIME Magazine* and sold for £2,036,000 (20 million yuan) at a Phillips de Pury and Company auction in London in December 2007.

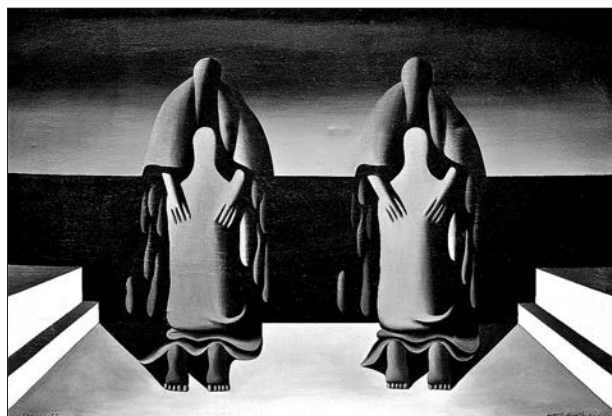
Wang's works have gained great popularity and won enormous commercial success. Many people value and discuss Wang's works in terms of politics and consumption, causing misreadings and misinterpretation.

The third section, *Materialist Theology: Material and Form*, presents Wang's works from 1997 to 2011, including *VISA*, *Basic Education*, *Temperature* and *Cold War Aesthetics*.

Cold War Aesthetics is a series of installations Wang created in 2008. In *Cold War Aesthetics – Female Soldier Shooting*, Wang glued a layer of black or pink faux fur on the surface of the sculptures (or sometimes covered them in pure red, blue or yellow paint), which contrasted the bold and rough lines of the sculptures. The sensation lies in the sharp contrast between the solemnity and seriousness of the sculptures and the fun and casualness of the layering.

Cold War Aesthetics was also a major section of Wang's first solo exhibition in the Chinese mainland in 2008, which was also curated by Huang.

Things-in-Itself, included in the fourth section, is spe-



Post Classic – The Return of Tragic Love, oil on canvas, 1986

ing from oil paintings to sculptures to installations. The exhibition is divided into four sections, arranged chronologically. The first three present 40 works from the 1980s to present.

The first section, *Cultural Utopia*, shows works from 1984 to 1986, when Wang had just finished his study at the Zhejiang Academy of Fine Arts. He entered the oil painting department of the academy in 1980.

Wang was first influenced by Western expressionism and artists such as Van Gogh, Matisse and Picasso. Later he developed a strong interest in Western classicism, oil paintings and classical philosophy.

After graduation in 1984,

Analysis to Pop: Correction and Requisition, contains works from 1987 to 1996. This period marks a huge turning point in Wang's art career and made him known to the world as China's earliest experimenter of "political pop."

Great Criticism, a painting series Wang created during that period, juxtaposes images from the Cultural Revolution and contemporary brand names from Western ad agencies.

The first pop artwork Wang created was *Great Criticism – Coca Cola*, finished in 1990 in Wuhan. On a Coca Cola poster background, three statuesque figures, a worker, a farmer and a soldier, grip an oversized fountain pen, while

cially created by Wang for the exhibition. The centerpiece is placed in a 12.5-meter-high room, where Wang stacked more than 5,000 burlap sacks of rice around the space. Seven large lights are installed in the ceiling.

Walking into this installation, one gets the sense of entering a solemn church, while also feeling like they accidentally walked into a grain warehouse.

The idea of creating this installation was inspired by the space itself and Wang's past experience working in the countryside. Wang said he was impressed by the vastness of the space.

"The space is really good. I saw it with artists' works before. But the feeling is different [when the space is empty]," Wang said. "I was deeply impressed by the sense of mystery of the space."

Huang said that the choice of burlap and rice, the simplest and most common materials in everyday life, reflects Wang's attitude towards art. Wang once said that his favorite painting of Van Gogh was not the colorful ones, but his early painting *Potato Eaters*.

Thing-in-Itself: Utopia, Pop and Personal Theology also celebrates the 10th anniversary of Today Art Museum. It will continue until November 27.

Options for smart online shoppers

By Annie Wei

Shopping is fun. But sometimes, it can be tiresome and time-consuming.

This week, *Beijing Today* scouted sites that sell quality food items – and deliver.

Direct sales from farmers to consumers

In recent years, there's been a boom in business-to-consumer sites that deliver fresh vegetables and fruits.

It's not hard to see why: people are increasingly aware of food safety, but with the increasing costs of rent and labor, sourcing reliable providers while cutting out the middlemen is key.

Advertisements for organic foods – with delivery service – are everywhere, from local papers to residential apartment elevators.

We scouted a few sites recommended by verified Weibo users.

First there is Benlai.com, a new company that sources food from hundreds of farms nationwide.

The food selection is wide, from local greens, imported dairy to organics. And there is a "buyer diary," where food buyers who visit the farm and farmers can post relevant information.

For people who want to get fresh and better-sourced milk, such as Green Yard or Wonder Milk – usually only available at foreign supermarkets or Farmers Markets – this site is a good choice.

It works the same way as Taobao, though delivery is only available the following afternoon.

After ordering, you can pay either by cash or credit when the food arrives at your door.

Another site is Noah Organic, a small company located in the suburbs. It only has a few hundred

customers so far.

Like other consumer-supported-agriculture farms, it only requires a few members to get going. Membership starts at 4,000 yuan for 13 weeks.

Small tea garden near Laoshan

Maliandao tea market is the place to go for tourists and tea lovers. But if it's just a sip you want, taking a cab all the way out there isn't economical.

Taobao is a better option. Chalaoshan is now selling two kinds of tea online, black and green. They come straight from its garden in Laoshan Mountain.

An old couple has taken care of this small tea garden for 18 years, using no chemical fertilizers or other artificial ingredients.

We also like its packaging, wrapped in simple fabric, ideal as a small and thoughtful gift.

Website:

chalaoshan.taobao.com

Natural skincare products

When a woman has skin issues like wrinkles, pimples or pores due to aging, pollution and stress, it may be time to look into cosmetics.

Products made of natural ingredients are the most popular because people expect safe but effective.

More and more small natural skincare brands from Australia and the US are becoming available on Taobao, such as Tinderbox, iSun, Zastovo and Wildroot.

We recommend Tinderbox's calendula balm (98 yuan), effective for small cuts; and room spray blend (135 yuan) is an ideal air cleaner for closed spaces, such as windowless rooms and cars.

Website:

forfriends.taobao.com



Seasonal fruits are delivered to the doorsteps.

CFP Photo



Tea from a small Laoshan garden

Photo provided by chalaoshan.taobao.com



Tinderbox eye cream

Photo provided by Taobao.com

Pearson Longman English World

Exercise

How to ...? /
How do you ...?

- ✗ That's a difficult word – how to spell?
- ✓ That's a difficult word – how do you spell it?



- The Chinese would be: 這個字很深，怎麼拼? / Cantonese 呢個字好深，點串?
- In English a full clause is needed after 'how' with 'do you' inverted and 'spell' taking the object 'it'.

How / what
do you call it?

- ✗ I've never eaten this before. How do you call it?
- ✓ I've never eaten this before. What do you call it?



'What' is used instead of 'how', i.e. 'what name'.

Choose the correct words:

how / what

1. _____ should I call this thing?
2. _____ should we do about dinner?

Answers: 1. what 2. what



Book title:

Common English Errors in Hong Kong (New Edition) 是一本专门为香港初、中级英文水平的学生所编写的自学教材。本书指出并纠正大量本地学生所常犯的英文文法与字法使用上的错误，并附有非常生动活泼的插图，深受青少年学生的青睐。

资料来源: Language Leader (Pre-intermediate) by Ian Lebeau and Gareth Rees (Pearson Longman)

Eat local and fresh while doing charity

By Annie Wei

Ritz-Carlton chef Bruno Correa moved his cooking class "Bruno's Kitchen" from the hotel to an organic farm last Friday.

Guests not only learned cooking techniques, but also gained insight into how organic farms work and were given tips on picking fresh and seasonal vegetables in Beijing.

Guests were divided into two groups – one for carrots and the other for miscellany.

Correa asked for as many carrots as possible because carrot juice was popular – it's sweet, delicious and disappears quickly.

Correa's suggested choosing carrots by shape: smooth, firm, crisp ones with a deep color and fresh, green tops. When you buy them from the market, avoid the soft, wilted or split ones. Keep refrigerated for no more than two weeks in a plastic bag with their tops removed.

The chef said to remove the top greens because they may sap nutrients from the roots.

Other fresh picks included Chinese long beans, green radishes, white radishes, snake

gourds, onions, peppers and eggplants. Organic tomatoes still need one or two weeks to ripen.

Correa then showed guests how to prepare a simple and delicious dinner.

Most vegetables are suitable for salads. The main course was fried salmon. Cut the salmon, top with salt and peppers and fry both sides. Place the salmon on white radishes and top with diced mushrooms. Cook the radishes and mushrooms in chicken stock if you can.

The farm was located in north Beijing and belonged to Beijing Sun Village, a non-government organization that takes care of children whose parents are incarcerated.

Since last year, the Ritz-Carlton Hotel has rented land at the Sun Village to provide a farm-to-table dining experience to guests and help the children there.

To learn more about Bruno's cooking class, please call the restaurant at 5908 8888.

Ritz-Carlton

Where: 83 Jianguo Lu, Chaoyang District

Tel: 5908 8888



Guests of Bruno's Kitchen picking fresh produce at Sun Village's organic farm. Photo provided by Ritz-Carlton Beijing



Fried salmon



Photos by Teng Chuan Salad made of fresh picks

Authentic Sichuan flavors at Gongti

By Annie Wei

The restaurant ZidingXiangyue earned praise after opening last year at Dawang Lu. The restaurant is nicely decorated and serves authentic food, as to be expected – after all, it hired six chefs from the Sichuan Provincial Restaurant.

It recently opened a second branch near Workers Stadium.

Here are a few recommendations.

Longyan tianshaobai (48 yuan) is more like a dessert, though it's sliced fat with pork skin wrapped around soft red beans. The filling is tucked in glutinous rice and steamed for three hours, and then topped with sugar. The pork becomes transparent and the rice tastes sweet.

For Sichuan people, e'chang, goose intestine, is great for hotpot because it is thin and crispy. The restaurant's tiaoshuie'chang (48 yuan) is drained and then mixed with red chili oil, but might be a little bit too salty for people who prefer light flavors.

Koushuiji (38 yuan), spicy chicken, is a Sichuan staple. If you like more numbing and fragrant flavors, try the restaurant's majiaoji – the red chili has been replaced by prickly ash.

If you are dining with a group of friends, we recommend Shanjiaosuancainiayu (58 yuan per 500 grams), pepper, fermented cabbage and fish. The dish comes in big portions, with homemade fermented cabbage.

Other typical Sichuan dishes include Chuanbeiliangfen (10 yuan), a cold dish; Chuanbei-styled rice noodle; maouxuewang (68 yuan), a spicy bowl of various intestines; zhongshuijiao (15 yuan), small dumplings; and Sichuan douhua (32 yuan), tofu pudding.

ZidingXiangyue

Where: 38 XingfuErcun, Chaoyang District

Open: 11 am – 2 pm; 5-10 pm

Tel: 8444 4818



Spicy chicken, 38 yuan



Dangdangmian, a classic Sichuan noodle, starting from 12 yuan CFP Photos

Underground Japanese eatery

By Annie Wei

Among the city's hundreds of Japanese eateries, the new Dade Jiuchang may be one of the harder ones to find, but the effort is worth it.

Tucked inside Solana with a nearly hidden door, you'll find that the interior is actually quite spacious, with two floors.

After living in Japan for eight years, Yang Chen, the executive chef, has become picky in selecting his ingredients.

His standards are such that if he can't ensure a dish's quality, he takes it off the menu.

"We have no ramen here," Yang said, because he said his ramen quality can't compete with that of street vendors in Japan.

We recommend sukiyaki, a delicate part of Japanese cuisine. The restaurant has replaced beef with chicken to keep the price low.

Every month, the restaurant has special promotions. This month, it offers 20 kinds of lunch deals starting from 40 yuan.

Dade Jiuchang

Where: 1-7 HaoyunJie (near Solana), Chaoyang District

Open: 10 am – 2 am

Tel: 5867 0280



Dade Jiuchang only uses fresh seafood for sushi. CFP Photo